

## ENGLISH

### Solving problems

The charger is not pierced.

- > The wrong charger has been used, or has been inserted the wrong way.
- >> Only use iSi chargers and insert chargers into the charger holder according to the illustration in the instructions for use.

The lever has been activated correctly, but no whipped cream/dessert can be dispensed.

- > You have used ingredients such as icing sugar, cream stiffener or sauces that have not been completely dissolved or contain solids (fruit flesh or pips), and these have blocked the valve.
- >> Only use ingredients that dissolve completely and do not contain solids. Do not use force to open the appliance; please return it to iSi or the service centre.

When the charger is being screwed in, gas escapes between the bottle and the head.

- > 1. Head seal is missing.  
2. The head seal is damaged.  
3. Head is not screwed on firmly enough.  
4. The upper edge of the bottle is damaged.
- >> 1. Insert seal in the head.  
2. Insert a new seal.  
3. Screw head onto bottle firmly in accordance with the user instructions.  
4. Send appliance to iSi or service centre.

The cream/dessert is still liquid after preparation.

- > 1. The Dessert Whip was not shaken firmly or often enough.  
2. Light or sterilised cream was used.  
3. The Dessert Whip was not turned upside down when pressing the lever.
- >> 1. Shake again firmly.  
2. Only use well chilled light/sterilised cream and shake about 10 times.  
3. Always turn the bottle upside down before pressing the lever.

The cream is too firm and shoots out sideways from the nozzle.

- > The appliance has been shaken too much.
- >> Do not shake before every dispensing.

### Cleaning

Your iSi cream whipper/Dessert Whip consists of a few components which are easy to clean. Before cleaning, empty the Dessert Whip completely by pressing the lever until no cream or gas is discharged through the nozzle. An insignificant amount of cream may remain in the bottle - a teaspoon of liquid cream at the most.

#### Cleaning the Dessert Whip:

1. Unscrew the head and remove the head seal by pulling on the inner ring.
2. Unscrew the nozzle by holding the valve on the knurled part inside the head. Then, holding the knurled section, pull the valve out of the head.
3. Clean the head, nozzle, seal, valve and bottle thoroughly with a mild detergent.

Do not put the Dessert Whip in the dishwasher, and do not clean it in boiling water.

### Safety instructions

The Dessert Whip is meant for the use in household only and not for professional application.

Cream chargers are to be handled according to the safety instructions on the charger packaging. Do not leave empty chargers on the bottle head. Remove them together with the charger holder. Whippers work with pressurized gas and therefore there is a need to take special safety precautions. Never use a damaged whipper; if a whipper falls on the floor it should be checked by us, before using it again. Whipper and chargers are to be stored out of reach of children.

Do not lean above the whipper when you screw on the charger. The iSi head screws easily onto the bottle in an upright position. Do not crossthread.

Never ever use force.

Do not tamper with this assembly or attempt any adjustments as this would end the guarantee and our liability. Keep these operating instructions - they help you to work the whipper correctly. Use this whipper only for the purpose indicated in these operating instructions.

Congratulations! You have made an excellent decision to buy one of our iSi high-quality products. Your iSi cream whipper will help you prepare marvelously light whipped cream and the Dessert Whip can also be used to prepare delicious desserts (not suitable for the preparation of Espumas). Please read these instructions carefully and consult the recipe booklet enclosed with the Dessert Whip. For guaranteed quality, please use iSi chargers only.

#### Instruction for use

1. Remove the transport securing device from the valve thread, unscrew the head from the bottle (when using the appliance for the first time, or if you have not used it for a while, rinse out the bottle with lukewarm water).
2. Fill with well-chilled fresh cream. Never exceed the maximum filling quantity engraved on the bottom of the bottle (maximum 250 ml for 0.25 l bottle and maximum 500 ml for 0.5 l bottle). When preparing desserts in the device, please keep carefully to the details of the recipe. **Always stir first and dissolve solids in order to avoid the formation of lumps.**
3. Check that the head seal is firmly in place in the head. Then place the head on the bottle and screw on tightly. Do not crossthread!
4. Insert an iSi charger (N<sub>2</sub>O, silver) in the charger holder as illustrated.
5. Screw on the charger holder until the charger contents are released with a hissing sound (using only one charger per filling). Now shake briskly 3 to 4 times - and your whipped cream is ready. When using well-chilled sterilised or light cream, shake up to 10 times (for desserts, please refer to the instructions in the recipe booklet). Unscrew the charger holder; the light hissing sound during unscrewing is normal. Place the cap on the Dessert Whip.
6. To dispense whipped cream, turn the Dessert Whip upside down and press the lever gently. If the cream/the dessert is not stiff enough, shake again briefly. Keep the filled Dessert Whip in the refrigerator but never in the deep freezing compartment or the freezer. Before placing the Dessert Whip in the refrigerator, remove the nozzle, clean under running water and screw back into position.

#### Important notes for use

- Too much shaking will make the cream too stiff so that it cannot be fully extracted from the bottle.
- For best results, serve immediately upon dispensing.
- It is essential to hold whipper vertically, nozzle downwards, as otherwise pressure would escape and a proportionate amount of whipped cream would not be released.
- Do not use granulated sugar.
- Do not use ingredients that contain seeds or pulp. Seeds and pulp would clog your whipper.
- If cleaned whipper is not in use for some time leave whipper open!
- The whipper bottle is lined and therefore easy to clean - do not use any sharp objects!
- Do not expose the whipper to heat or direct sunlight.
- Do not put into microwave or oven!
- Do not force open the whipper while it is still under pressure. First depress the lever until all cream is removed and no pressure remains in the whipper.
- For cleaning purposes, dismantle only those parts illustrated.
- When ordering spare parts, contact your dealer or iSi directly.
- Screw together iSi heads and iSi bottles only.
- iSi heads are marked iSi on the lever and on the charger holder; iSi bottles are marked iSi on the bottom. **Use only iSi heads and iSi bottles in combination. Never combine iSi parts with other manufacturers' products. Use only iSi parts! Do not make any modifications to the whipper yourself. Never attempt to repair your piercing pin assembly yourself. Return unit to our authorized service center.**
- Only send in the entire appliance (i.e. head and bottle) for repair.

**iSi**

## DESSERT WHIP

utilizamos el funcionamiento perfecto; utilizado únicamente cápsulas iSi es apropiado para el uso de iSi. Para eventuales defectos, ecuenciales que resultan en observancia o/y de la no-lectura ara el uso y de las indicaciones de iSi tiene ningún derecho a hacer responsabilidad.

**PORTUGUÊS**  
i-Dessert Whip foram examinados e de sair da fábrica. Não se ventila, tenha sido utilizado indevidamente durante dois anos a partir da onstar na factura. A validade da uso exclusivo de peças originais ionamento perfeito so pode ser rego exclusivo de recargas iSi alho funciona com recargas iSi cargas de sifão reutilizáveis. Erros s suas subsequências que resulta ecimento ou de inobservância erviço e de segurança, não têm perdem a responsabilização do

**NEDERLANDS**  
wordt voor het verlaten van de onttreleerd. Garantie 2 jaar vanaf ita, voorzover gebreken niet door zijn ontstaan. De garantie is alleen originele iSi-onderdelen. Voor ren van het apparaat kunnen wij als uitsluitend iSi-roomcapsules apparaat is geschikt voor iSi-gebreken, gevallen van schade nde schade die in het bijzonder den aan o/ien het niet lezen van evenals de veiligheidswenken n recht op garantie of

**SVENSKA**  
ir kontrollerats noggrant före er i två år från inköpsdatum, i används enligt föreskrifter. ig när apparatdelar ifrån iSi ktion kan endast garanteras när ds. Apparaten är lämpad för iSi intin och ansvarsförbindelsen la fel, indirekta eller direkta assa fel och skador förorsakats ma och gällande har beaktats.

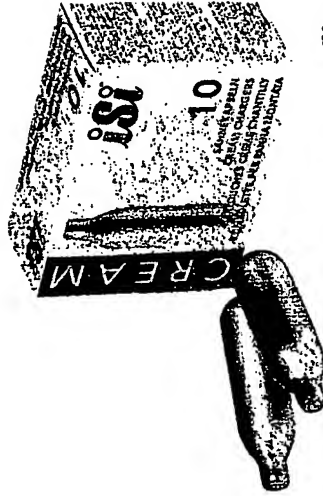
**中文**  
奶抽機在出廠之前均受到嚴格使用的前提下，本公司對此日起2年的保證。只有全部時，此保證承諾才有效。我會用 iSi 壓力罐時，本機器才會適用於 iSi 一次性的或家用多次放於沒有認真閱讀使用說明書要求操作，而產生的錯誤，將不被列入保證及產品責任

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DIE GENIALE iSi KAPSEL  
THE INGENIOUS iSi CAPSULE  
iSi, LA CARTOUCHE GÉNIALE  
LA GENIALE CAPSULA iSi  
LA GENIAL CÁPSULA iSi

A GENIAL RECARGA iSi  
DE GENIALE iSi-CAPSULE  
DEN GENIALA iSi-PATRONEN  
性的 iSi 壓力罐



Verwenden Sie nur iSi-Sahnekapseln.  
iSi Stahlkapseln werden in der Müllverwertung als Recycling-Rohstoff zurückgewonnen.

Use only iSi cream chargers.  
iSi steel chargers are recycled as raw material.

N'utilisez que des cartouches iSi.  
Les cartouches d'acier iSi sont récupérées dans le cadre du recyclage des déchets communs matière première de recyclage.

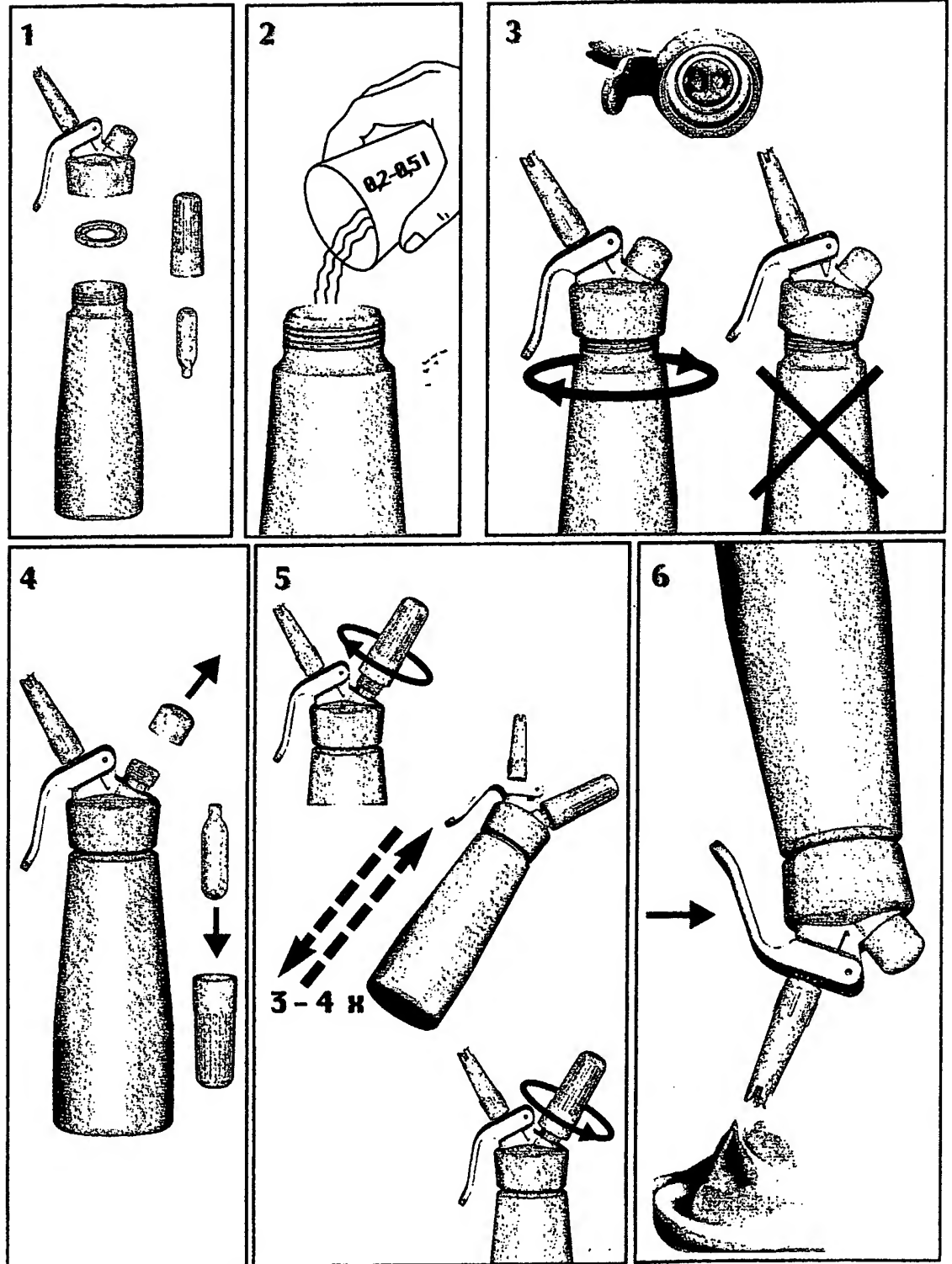
Usate solo capsule iSi.  
Le capsule iSi sono in acciaio e vengono recuperate dai rifiuti come materiale riciclabile.  
Utilizar solamente cápsulas iSi. Les cápsulas de acero son recuperables en el tratamiento de basuras como materia prima reciclable.

Utilize apenas recargas de chantilly iSi. As recargas de aço iSi encontram utilização como matéria-prima reciclável na reciclagem de lixo.

Gebruik alleen iSi slagroomcapsules. De stalen iSi capsules worden in de afvalverwerking als recycling grondstof teruggewonnen.

Använd endast iSi-gräddpatroner.  
iSi stålpatroner återvinns i konverteringsanläggningar som återanvändbart råmaterial.

鋼製 iSi 壓力罐可作為回收垃圾處理。  
鋼製 iSi 壓力罐可作為回收垃圾處理。



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